

# DOMAINE DU SORBIEF CRÉMANT DU JURA «SORBIEF»

## VINTAGE

2014

## WINE REGION

AOP Arbois



## STORY

Domaine du Sorbief has been nestled in the Jura, a wine region in eastern France between Burgundy in the east and Switzerland in the west, since 1632. Founded by the Maire family, it has generations of Maires succeeding one another, strengthening the Maison's expertise. For them, the "Path to Gold" is an initiation to the richness and diversity of Jura wines.

## VINEYARD

The Chardonnay grape may come from Burgundy... Nevertheless, it has been cultivated in the Jura since the 10th century and has become a native of this region. It is the most widely grown vine variety in the Jura wine region since it is so adaptable.

## VINIFICATION

The wine is made in a traditional method: grape bunches are picked exclusively by hand. Harvested grapes are transported in crates drilled with holes to keep the fruit fresh. The fruit is whole-cluster pressed, with the last batch put aside and distilled after fermentation. Maturation on the lees lasts about 12 months, with a second fermentation in bottle (to obtain the bubbles!).

## TASTING NOTES

A clear and brilliant color, aromatic nose of flowers and white fruit. Delicate bubbles with a clean mouth, fruity balance and a pleasant finish of dried fruit and luminosity.

## FOOD PAIRING

As the celebration wine par excellence, it can be served happily with appetizers, cocktail nibbles and desserts. Try it with smoked salmon toast!

## QUICK FACTS

### VARIETY

100% Chardonnay

### AGING

In Bottle

### OTHER WINES FROM THIS ESTATE

Crémant du Jura «Sorbief» NV

